San Felice Il Grigio Riserva, Chianti Classico DOCG (Magnum) 2021

ISF9072021

2019 Vintage

San Felice

— Toscana, Italy

The Wine Merchant Top 100 Top 100 2022

A classic style of Chianti Riserva which sets the standard for San Felice's estate wines - seemlessly combining plush generous fruit with a traditional style and structure - here bottled in magnum.

Production

Il Grigio is made from a selection of the best Sangiovese grapes from the Chianti Classico vineyards on the Agricola San Felice Estates in Castelnuovo Berardenga, Siena. The vineyards are at altitudes of 350/400 metres above sea level and the soil is mostly limestone and loam. The must is fermented on the skins for 18-20 days at 28-30 degrees C. This is followed by malolactic fermentation in stainless steel. 80% of the wine is matured in Slavonian oak botte (60/90 Hl) for 18-24 months, while the remaining 20% is aged in French oak barriques. The wine then spends 6 months in bottle.

Tasting note

A nose of redcurrants and blackberries with savoury tobacco notes. The textured palate has dense rich fruit with layers of black cherry, bramble and spice. A fine and complex red with juicy acidity balancing supple tannins, and well-integrated oak giving a long and savoury finish.

Food Match

Excellent with grilled lamb, or roast duck or goose.

ABV:
13.50%

Case/Bottle Size:
4x 150cl

Closure:
Cork

Appellation:
Chianti Classico DOCG

Winemaker:
Leonardo Bellaccini

Grape Varieties:
Sangiovese 100%

Suitable for:
No

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
709067110133